



"We envision a picturesque and productive working landscape connecting local farmers to their communities and regional markets. Our goals are to increase opportunities for profitable and sustainable production and sale of high quality food and agricultural products; and to expand consumer choices for locally produced healthy food."

Food from the Farm 2017

Clinton County's annual Food from the Farm event was held on March 4th, 2017. The event connects consumers with producers by introducing them to their local farmers. They are able to understand what products are available and where to find them locally. This year there were over 500 attendees on a very cold day. Twenty six Adirondack Harvest members had tables at the event and four local restaurants. Wineries have been in attendance since these events started but a couple breweries joined the mix this year as well.

Master Gardener volunteers were handing out apple samples, cider and facilitated kid's activities. Some of the farms contributed gift certificates for public drawings. To be eligible to enter the drawings, the public needed to talk to the farmers and receive tickets. The Library Jam Band provided music all day and 4-Hers gave silent cooking demonstrations. Many of the Adirondack Harvest members with tables at the event handed out samples and had products for sale.

The event was publicized on WIRY radio, Facebook, newspaper articles and public calendars. As the public was leaving, volunteers were hearing comments about what a great time they had and that this year was the best yet.
(Contributed by Sara Bull, Clinton County CCE)



Member Spotlight: D&D Meats

D & D Meats has been a family owned business for over 35 years and continues to grow and evolve with the increasing customer demands. They are the proud owners of the “Jeezum Crow” product line. Their Jeezum Crow Smokehouse demand has grown so much that this spring they are building an additional state of the art facility for processing beef and pigs. This will be a custom exempt slaughter facility for beef and pigs, as well as a New York State Ag and Market inspected facility with a wild game variance. Under their wild game variance they process venison, bear, goose, and more and offer a variety of products. In the future in the fall they plan to offer USDA products.

They also raise their own pigs sold by the half and whole. (All slaughtering, processing, and smoking done in-house)

Their Tappin’ n Sappin’ Sugarworks maple product line continues to grow as well as they continue to invent more food value maple products that they use as well as using in their meat products.

We are a one of a kind country store that makes everything in-house and we urge customers to stop and try a sample or two of our over 100 meat products made in house. They attend many events in the area as well as being a weekly vendor at the Plattsburgh Farmers Market.

Check us out at www.jcjerky.com and for scheduling animals for processing please call 518-493-2300. We are located at 8945 Route 22, West Chazy, NY 12992



Adirondack Harvest Chapter News

Essex County Chapter:

CCE Essex is very pleased to announce that Carly Summers has accepted the position of Agricultural Resource Educator and began work April 24. She is based in the Westport Extension office.

Carly grew up on a hobby farm in Florida and attended New College of Florida for her BA in Biochemistry. Between her undergraduate and graduate work, she served in the Peace Corps in El Salvador for two years with the Agroforestry and Environmental Education program.

Upon her return to the U.S., she worked as a chemist for Alzheimer's research, did molecular biology work at a botanical garden, and taught in public schools as a substitute teacher. A position in a lab at the University of Florida brought an awareness and love for the field of Plant Pathology, which led her to graduate research at Cornell University.

Carly became a member of Dr. Christine Smart's lab at Cornell for her PhD work in Plant Pathology. Her research focused on Integrated Pest Management techniques in tomato and cucurbit crops. While there, she also worked in elementary school science and gardening outreach programs and participated in international agriculture projects in Colombia and Tanzania.

An interest in teaching led to her instruct a first-year writing course at Cornell entitled "Symbiotic Associations in Nature," and an undergraduate Plant Pathology field course at New College of Florida after she graduated.

Carly is passionate about serving various aspects of the community by supporting local agriculture here in Essex County. She will be coordinating and implementing agricultural programs throughout the county and connecting farmers with the many Cornell specialists serving the region.

Essex County Adirondack Harvest chapter is working on its local food guide. We are going for a completely different look this year and hope to drive lots of new consumers to the website so we all can benefit! Speaking of the website, a mid-June launch date is scheduled with a possible launch party in Elizabethtown. Watch your inboxes for more details as they become available. We are also working hard on the Adirondack Harvest Festival scheduled for September 16. This event drew over 1000 visitors last year and is hoping to attract even more in 2017. To be a part of this please contact Nancy Page at nancy@adkharvestfest.com.



Essex County Chapter

Contact Steven Googin at 518-645-2697 or info@northcountrycreamery.com to participate in the Essex County chapter.

Clinton County Chapter

Contact Jane Desotelle at 518-563-4777 or underwoodherbs@gmail.com to participate in the Clinton County chapter.

Franklin County Chapter

Contact Roger Hastings at 518-529-6665 or HastingsSheep@gmail.com to participate in the Franklin County chapter.

Southern Chapter (Hamilton, Warren, Fulton, Herkimer, Saratoga & Washington Counties)

Contact Teresa Whalen at 518-466-5497 or taawhalen@yahoo.com to participate in the Southern chapter.

Western Chapter (Jefferson, St. Lawrence & Lewis)

Chapter representative needed. Please contact the main office at 518-962-4810 x 404 or email info@adirondackharvest.com if you are interested in being the representative.

Unless otherwise noted, all articles in the Harvest News are written by Laurie Davis, Adirondack Harvest Administrator.

Contact her at 962-4810 x404 or lsd22@cornell.edu for submissions to upcoming quarterly newsletters.

2017 Farmers Markets

* accepts SNAP cards

+ accepts FMNP coupons

accepts WIC-VF checks

CLINTON

Chateaugay Lakes - State Rt. 374 on the lawn of the Hollywood Inn.

Manager: Melissa Poirier windingbrookfarm204@gmail.com Web Site: adirondackfarmersmarket.com +

Date: Saturdays, June 24 through Sept. 2, 2017 10:00-2:00

Plattsburgh – Pavilion downtown by Bridge, Durkee and Broad Streets.

Manager: Pat Parker (518) 493-6761 * + #

Date: Saturdays, May 13 through Oct. 7, 2017 9:00-2:00 & Wednesdays, late June through mid-October, 2017 10:00-2:00

Plattsburgh (Downtown Rising) – Strand Lawn, 23 Brinkerhoff St. Contact: Fledging Crow Vegetables, fledgingcrow@gmail.com

Website: www.facebook.com/Downtownrising

Date: Saturdays, June 3 through August 26, 2017 9:00-2:00.

Rouses Point – Library lawn across from marina, 144 Lake St.

Manager: Jim Rabideau (518) 298-3878.

Date: Fridays, June 30 to Sept. 1, 2017 3:00-7:00

Saranac – Pickets Corners just off Route 3. Contact: saranacgreenmarket@gmail.com

Date: Sundays, June 25 to Sept. 24, 2017 10:00-1:00

ESSEX

Elizabethtown - Behind the Adirondack History Center Museum.

Manager: Gina Agoney (518) 293-7877. Web Site: adirondackfarmersmarket.com +

Date: Fridays, June 2 through Oct. 6, 2017 9:00-1:00

Keene - Marcy Airfield between Keene and Keene Valley on Route 73.

Manager: Dick Crawford (518) 561-7167. Web Site: adirondackfarmersmarket.com +

Date: Sundays, June 18 through Oct. 8, 2017 9:30-2:00

Lake Placid – Parking lot of St. Agnes School. Market contact: Jacob Vennie-Vollrath (608) 628-7386

Web Site: ausablevalleygrangefarmersmarkets.com +

Date: Wednesdays, June 28 through Oct. 18, 2017 9:00-1:00

Schroon Lake – Town of Schroon parking lot. Market contact: Jacob Vennie-Vollrath (608) 628-7386

Web Site: ausablevalleygrangefarmersmarkets.com +

Date: Thursdays, June 29 through Aug. 31, 2017 9:00-2:00

Ticonderoga – Near Walmart entrance 1114 Wicker St. +

Market Manager: June Curtis (518) 585-6619.

Date: Saturdays, July 8 through October 14, 2017 10:00-1:00

Willsboro – South of Champlain National Bank on Rte.22.

Manager: Linda Therrien (518) 963-4383. Web Site: adirondackfarmersmarket.com +

Date: Thursdays, June 15 through Sept. 7, 2017 9:00-1:00

Upper Jay (Snowy Grocery) – Sugar House Creamery, 18 Sugar House Way.

Manager: Margot Brooks (518) 300-0626. Web Site: facebook.com/TheSnowyGrocery

Date: Sundays, Oct 15, 2017 through late May 2018 11:00-2:00

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FRANKLIN

Malone - Malone Airport, Route 11. Manager: Victoria Rayl (518) 651-7680.

Web Site: adirondackfarmersmarket.com + *

Date: Wednesdays, June 14 through Oct. 11, 2017 12:00-4:30

Saranac Lake Village – Riverside Park. Market contact: Jacob Vennie-Vollrath (608) 628-7386

Web Site: ausablevalleygrangefarmersmarkets.com +

Date: Saturdays, June 3 through Oct. 14, 2017 9:00-2:00

Tupper Lake – Wild Center Museum, under the white tent. Manager: Ellen Beberman (518) 637-6653.

Web Site: adirondackfarmersmarket.com +

Date: Thursdays, June 8 through Sept. 14, 2017 10:00-2:00

HAMILTON

Indian Lake Community – Indian Lake Central School lawn. Manager: Brenda Valentine (518) 648-5636.

Date: Saturdays, July 1 through Sept. 23, 2017 10:00-2:00

Long Lake – Corner of Rtes. 28 & 30 and South Hill Road across from post office.

Manager: Ruth Howe (518) 624-2162.

Date: Thursdays, June 29 through Aug. 31, 2017 10:00-2:00

Speculator – Located at the pavilion in Speculator. Manager: Donna Benkovich (518) 548-4521.

Date: Thursdays, June 22 through Sept. 14, 2017 2:00-5:00 +

HERKIMER

Old Forge – Park Ave., behind the Old Forge Hardware Store. Market contact: Nick Rose 315-369-3353.

Date: Fridays, June 23 through October 6, 2017 1:00-5:00 * +

JEFFERSON

Adams (South Jefferson Market) – Adams Fire Dept. pavilion, Church St.

Manager: Eric Tupper (315) 681-7656.

Date: Fridays, June 2 through Oct. 6, 2017 3:00-7:00

Alexandria Bay – Kinney Drugs parking area. Market Contact: Alex Bay Chamber of Comm. (315) 482-9531.

Date: Fridays, May 26 through Sept. 15, 2017 9:00-3:00

Black River (Busted Farmers' Market) – Busted Grapes Winery, 19557 Ball Road.

Manager: Nickey Aubin (315) 519-7574.

Date: Sundays, June 18 through Sept. 3, 2017 11:00-4:00

Cape Vincent – Village Green, Broadway (Rte. 12). Market Contact: Cape Vincent C of C (315) 654-2481.

Date: Saturdays, June 17 through Oct. 7, 2017 10:00-4:00

Carthage – Market Pavilion, Riverside Drive.

Market Contact: Carthage Chamber of Commerce (315) 493-3590.

Date: Fridays, May 26 through Oct. 27, 2017 7:00-2:00 +

Clayton – Village Park Circle. Market Contact: Clayton Chamber of Commerce (315) 686-3771.

Date: Thursdays, June 1 through Sept. 14, 2017 10:00-4:00

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Watertown – Dulles State Office Bldg., Washington & Sterling Sts.
 Market Contact: Watertown Chamber of Commerce (315) 788-4400. +*#
Date: Wednesdays, May 24 through Oct. 4, 2017 6:30-3:00

Watertown – Saturday Market, Pavillion at JB Wise Place.
 Manager: Almeda Grandjean (315) 583-5660. +*#
Date: Saturdays, June 3 through Oct. 28, 2017 9:00-2:00

Watertown – Jefferson Bulk Milk & Cheese Store. Rte. 3.
 Manager: Maria Martiz (315) 788-1122. + * #
Date: Fridays, May 26 through Oct. 13, 2017 2:30-6:00

LEWIS

Lowville - Forest Park Pavilion, Main Gate, Lewis County Fairgrounds.
 Manager: Sarah Roes (315) 376-7750. + * #
Date: Saturdays, June 3 through Oct. 28, 2017 8:00-2:00

Lowville (Lewis County General Hospital Market) – LCGH, North State St.
 Market Contact: Tina Schell (315) 376-5087. * #
Date: Third Thursdays, June 22 through Oct. 19, 2017 11:00-3:00

Lyons Falls – Riverside Park, Laura Street. Contact: Liz Clair (315) 348-6135. + *
Date: Tuesdays, June 20 through Oct. 10, 2017 12:00-5:00

ONEIDA

Boonville – Erwin Park on Route 12., Contact: Boonville Chamber of Commerce (315) 942-5112
Date: Thursdays, June 15 through Oct. 12, 2017 12:30-5:30 + # *

Trenton – On the Village Green in Holland Patent. Manager: Bonnie Churcher (315) 865-5854.
 Web site: <http://www.foothillsruralcommunityministry.org/trenton-farmers-market> + # *
Date: Saturdays, June 17 through Oct. 7, 2017 9:00-1:00

SARATOGA

Gansevoort – Village Park Main St. at Catherine St. Manager: Linda Gifford (518) 792-0198.
Date: Tuesdays, June 6 through Oct. 24, 2017 3:00-6:00

Saratoga – Under pavilions at High Rock Park, High Rock Ave., east of Broadway in Saratoga Springs. Web-site: saratogafarmersmarket.org. + # *
Date: Wed., May through Oct., 2017 3:00-6:00 and Sat., May through Oct., 2017 9:00-1:00

Saratoga Spa City – Lincoln Baths, 65 S. Broadway. Website: www.spacityfarmersmarket.com. +
Date: Sundays, year round, 10:00-3:00. Also Tuesdays 3:00-6:00 summer only, 99 S. Broadway.

South Glens Falls – Village Park, Spring St. Manager: Linda Gifford (518) 792-0198.
Date: Mondays, June 5 through Oct. 23, 2017 10:00-1:00

ST. LAWRENCE

Canton - Canton Village Park, corner of Main and Park Streets.
 Manager: Jennifer Whittaker (315) 212-4625. * + #
Date: Tuesdays and Fridays, May 12 through Oct. 27, 2017 9:00-2:00

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Gouverneur – Village Green. Manager: Linda Brown (315) 287-0384.

Date: Thursdays, June 1 through Oct. 26, 2017 9:00-2:00 + # *

Hammond – Hammond Museum, 1A N. Main St. Contact: Lori Thistle (315) 324-5032.

Date: Wednesdays, June 21 through Sept. 20, 2017 3:00-6:00 + *

Massena – Danforth Place Park. Manager: Massena Chamber of Commerce (315) 769-3525 + * #

Date: Thursdays, Sundays, July 6 through Oct. 12, 2017 Th 11:00-6:00, Sun 10:00-2:00

Potsdam – Ives Park, Main St. Manager: Jennifer McAvoy (315) 528-2454 + # *

Date: Saturdays, May 13 through Oct. 28, 2017 9:00-2:00.

Whitten Farm Mobile Market – Weekly stops in Potsdam and Tupper Lake

Contact: Cherie Whitten (315) 328-5559, circle@slc.com, whittenfarmwinthrop@locallygrown.net

WARREN

Bolton Landing - 5 Cross Street Behind Town Hall. Contact: Penelope Jewell (518) 480-9118.

Website: boltonlandingfarmersmarket.com

Date: Fridays, June 23 through Sept. 1, 2017 9:00-2:00

Chestertown - Chestertown Town Hall, 6307 State Route 9. Contact: (518) 494-3336.

Website: chestertownfarmersmarket.com

Date: Wednesdays, June 14 through Sept. 20, 2017 10:00-2:00

Glens Falls Saturday - South Street Pavilion. Manager: Bob Paulis 854-3320, 321-5469

Date: Saturdays, May 6 through Oct. 28, 2017 8:00-12:00. Winter market at Sanford St. School. Manager: Linda Gifford (518) 792-0198, all off-season Saturdays 9:00-12:00 +

Warrensburgh Riverfront - Warrensburgh Mills Historic District, River Street (NYS Route 418) near Curtis Lumber. Contact: Teresa Whalen, 466-5497. +

Date: Fridays, May 26 through Oct. 6, 2017 3:00-6:00

WASHINGTON

Cambridge – Main St. Website: cambridgevalleyfarmersmarket.com

Date: Sundays, May 12 through Oct. 29, 2017 10:00-2:00

Fort Edward – Broadway Bowling Alley Rte. 4. Manager: Linda Gifford (518) 792-0198

Date: Fridays, June 9 through Oct. 27, 2017 10:00-1:00

Granville – Mountain View Commons across from Tractor Supply.

Manager: Cyd Groff (518) 642-1653. + #

Date: Mondays, June 5 through mid-October 2017 2:00-5:00

Hudson Falls - Sandy Hill Farmers Market. Juckett Park on Route 4.

Contact: sandyhillfarmersmarket@gmail.com.

Date: Sundays, July 9 through Oct. 1, 2017 8:00-noon.

Salem – In the park with the gazebo Rte 22. Manager: Cyd Groff (518) 642-1653. + #

Date: Saturdays, June 3 through Oct. 14, 2017 10:00-1:00

Whitehall – At Canal Park in the Pavilion. Manager: Cyd Groff (518) 642-1653. + #

Date: Tuesdays, June 6 through mid-Oct., 2017 11:00-2:00

Raw Honey for Your Health

By Donna Jones

Honey has been used by humans since ancient times for its health benefits and as a sweetener and flavoring for many foods and beverages with tea being the most popular. Next to maple syrup, it is the most popular natural sweetener in North America.

Honey bees make honey by collecting nectar from flowers and regurgitating it into beeswax honeycombs inside their hive. Beeswax is a natural wax produced in the hive of honey bees of the genus *Apis* and one of its most popular uses is beeswax candles and as an ingredient in natural skin care products.

The flavor and color of honey is determined by the type of flower the bees gather the nectar from, therefore when cooking or baking with honey it is a good idea to taste the honey before using it in a recipe. For example; a dark honey like tulip poplar-black locust honey will result in a strong, heavy, a pungent flavor, whereas orange blossom honey will result in a delicate orange flavor. Dark colored honey is considered to be higher in minerals and antioxidants than light colored honey and one of the most well-known dark colored honeys is buckwheat honey. Raw buckwheat honey contains a higher amount of minerals and an antioxidant called polyphenol, which gives it its dark color.

Varietal honey is made primarily from the nectar of a particular type of blossom or flower. To capture the unique character and flavor of the blossom or flower, beekeepers must study botanical bloom and flowering patterns when planning hive placement.

If you are planning to buy honey for its health-benefits, it must be raw honey. Heating honey (pasteurization) destroys the all of the pollen, enzymes, propolis, vitamins, amino acids, antioxidants, and aromatics. Honey that has been heated and filtered is called commercial, regular or liquid honey. "But if raw honey is so good for you, and heating it kills all the good stuff, why heat it?"

The reason some honey is heated is that the majority of Americans prefer the convenience of being able to spoon, pour or squeeze honey from a bottle onto their cereal or into their tea. In addition, commercial honey is clearer, easier to measure or spread than raw honey and many people think that honey that has crystallized is spoiled so they discard it. Honey that has been heated and filtered will not crystallize as fast as raw honey.

The rawest honey available is comb honey which is sections of the hexagonal-shaped beeswax cells of the honeycomb that contain raw honey that have been cut from the wooden frames of a beehive.

Pure honey is kosher since kosher honey must be 100% honey with no additives or dilutions and to get the best price when buying large quantities of honey, look for a company that sells bulk or wholesale honey.

Organic honey from the United States is a myth because the country is too developed and uses too many agricultural and industrial chemicals to for the production of organic honey. Honey bees are free-roaming, wild creatures and it is impossible guarantee that while foraging they have not come in contact with prohibited substances, like pesticides.

Another product made by honey bees and used by humans is bee propolis. Propolis is a resinous substance that honey bees collect from tree buds and bark or other botanical sources and mixed with beeswax, nectar and pollen. This mixture is used by bees to seal gaps in the hive and by humans for its health benefits and as a traditional, natural or homeopathic medicine.

Like a blue chip stock, raw honey should be included in any health conscious consumer's immune system boosting portfolio and the return on investment of substituting honey for refined sugar in the human diet is incalculable. Using raw honey is a long-term investment strategy for optimal health and personal care; the dividends are overall mental, physical and spiritual well-being.

You can buy raw honey at the Fort Schuyler Trading Company Coffee Roasting, Tea & Herb Shop (<http://unundadages.com/>) located in the North Utica shopping center; hours of operations are Monday - Friday 10 a.m. – 6 p.m., Saturday 10 a.m. – 3 p.m. You can reach them at (315)-733-1043 to learn more.



New Organic Livestock & Poultry Rule

The U.S. Department of Agriculture's (USDA) Agricultural Marketing Services (AMS) Organic Livestock and Poultry Practices final rule goes into effect May 19! This rule sets production standards for organic livestock and poultry, including transport and slaughter. This action assures consumers that organically produced products meet a consistent standard by resolving the current ambiguity about outdoor access for poultry. It also establishes clear standards for raising, transporting, and slaughtering organic animals and birds. This rule will provide for effective compliance and enforcement, as well as fair competition among organic livestock producers. Key points of the new rule:

- Requires that producers provide animals with daily access to the outdoors and that outdoor areas include vegetation and/or soil. Additionally, exit doors must be distributed to ensure animals have ready access to the outdoors. It does not allow enclosed porches to be considered outdoors or to meet the requirement for outdoor access.
- Specifies the amount of space required indoors for chicken broilers and layers, prohibits forced molting, restricts the use of artificial light, limits the amount of ammonia in the air indoors, and requires perching space for laying chickens indoors.
- Describes when producers can confine animals indoors temporarily and codifies flexibility for producers to confine animals when their health, safety or well-being could be jeopardized.
- Adds humane handling requirements for transporting livestock and poultry to sale or slaughter, and clarifies humane slaughter requirements.
- Prohibits several kinds of physical alteration, like de-beaking chickens or docking cows' tails.
- Provides a phased implementation plan, allowing producers reasonable time to implement the rule

The Final Rule goes into **effect on May 19th**. Make sure you understand the rule and how it affects your operation and organic system plan. For more information visit <https://www.ams.usda.gov/rules-regulations/organic-livestock-and-poultry-practices>

2016 Count of Certified Organic Operations Shows Continued Growth in U.S. Market

The U.S. Department of Agriculture (USDA) today announced new data indicating the organic industry continues to grow domestically and globally, with 24,650 certified organic operations in the United States, and 37,032 around the world.

The 2016 count of U.S. certified organic farms and businesses reflects a 13 percent increase between the end of 2015 and 2016, continuing the trend of double digit growth in the organic sector. The number of certified operations has increased since the count began in 2002 and this is the highest growth rate since 2008.



Food Bank Supports Farm Bureau and Farm Bureau Supports the Food Bank

By Carrie Jones Ross and Khali Coulter

Despite a difficult growing season, New York farmers donated 13,175,336 pounds of nutritious farm fresh foods to food banks across the state. Of this, 1,649,939 pounds were donated by 85 farms in our 23 county service area. This has placed New York second in the nation for total donations to Harvest for All, the national partnership between American Farm Bureau and Feeding America. This is especially exciting as apples were severely impacted by early season crop damage and New York state was under drought conditions. We are confident that the generosity of New York state farmers will continue to inspire us in our fight against hunger!

We appreciate every donation and understand that farmers cannot always donate as much as they would like to. For this reason, the Food Bank and the Dutchess Putnam Westchester Farm Bureau chapter teamed up, for the second year in a row, to visit the state legislators' offices to advocate for Farm Bureau's number one priority: the Farm to Food Bank bill. "Food Bank supports Farm Bureau, and Farm Bureau supports the Food Bank," says Mark Doyle, Treasurer of Dutchess Putnam Westchester Farm Bureau, and director of Fishkill Farms. Doyle and Carrie Jones Ross, food sourcing coordinator for the Food Bank of the Hudson Valley, joined fellow DPW Farm Bureau members to petition for the funding of this important bill that would incentivize farmers to donate excess or unsaleable food with a state tax credit, similar to the federal PATH Act. The bill passed through both houses, and is awaiting approval in the final budget. The Food Bank and Farm Bureau thank you for encouraging your legislators to support this essential tax credit!

New Adirondack Harvest Member: Mossbrook Roots Flower Farm

Mossbrook Landscaping is excited to announce that we are expanding our 'ROOTS'! Located on Mace Chasm Road, in the growing agricultural district of Keeseville, Mossbrook Roots Flower Farm will be growing cut flowers and opening a retail farm market in June 2017.

As a family run cut flower farm, we envision our fields bursting with flowers that will reflect the season. Our market will offer locally grown seasonal bouquets and single stems to let our customers be creative. Local artisans will also have the opportunity to sell their craft within our farm market.

Mossbrook Roots Flower Farm is a proud member of Adirondack Harvest, striving towards the preservation of the amazing beauty of our surroundings. Come visit us on the corner of Mace Chasm Rd and Port Douglas Rd or contact us at 518.420.3197 or mossbrookroots@gmail.com



Census of Agriculture Countdown Begins for America's Farmers and Ranchers

America's farmers and ranchers will soon have the opportunity to strongly represent agriculture in their communities and industry by taking part in the 2017 Census of Agriculture. Conducted every five years by the U.S. Department of Agriculture's (USDA) National Agricultural Statistics Service (NASS), the census, to be mailed at the end of this year, is a complete count of all U.S. farms, ranches, and those who operate them.

"The Census of Agriculture remains the only source of uniform, comprehensive, and impartial agriculture data for every county in the nation," said NASS Administrator Hubert Hamer. "As such, census results are relied upon heavily by those who serve farmers and rural communities, including federal, state and local governments, agribusinesses, trade associations, extension educators, researchers, and farmers and ranchers themselves."

The Census of Agriculture highlights land use and ownership, operator characteristics, production practices, income and expenditures, and other topics. The 2012 Census of Agriculture revealed that over three million farmers operated more than two million farms, spanning over 914 million acres. This was a four percent decrease in the number of U.S. farms from the previous census in 2007. However, agriculture sales, income, and expenses increased between 2007 and 2012. This telling information and thousands of other agriculture statistics are a direct result of responses to the Census of Agriculture.

Producers who are new to farming or did not receive a Census of Agriculture in 2012 still have time to sign up to receive the 2017 Census of Agriculture report form by visiting www.agcensus.usda.gov and clicking on the 'Make Sure You Are Counted' button through June. NASS defines a farm as any place from which \$1,000 or more of agricultural products were produced and sold, or normally would have been sold, during the census year (2017). For more information about the 2017 Census of Agriculture and to see how census data are used, visit www.agcensus.usda.gov or call (800) 727-9540.

AH Member Spotlight: *Pat & April's Pork*



Our names are Patrick and April St. Onge. We began our pork adventure together in late 2012, but our pork histories began long before that. Patrick grew up in Westville, NY on a dairy farm where they raised pork for the family. He has worked on the farm all his life. April grew up near Niagara Falls on a farm where pigs were the focus. Her family ran a farrowing operation, which focused on breeding and caring for the piglets until weaning when many were sold to other farms. Some were finished and sold for pork.

We now raise pigs along with our children, Amos and AJ, who are 4 and 2 respectively. We are a farrow to finish operation and own two boars and five sows. We take animal welfare seriously and offer spacious pens and 24 hour access to food and water. We also

are very careful about our pigs' diet. They are fed strictly corn, soy, and vitamins/minerals with no antibiotics or growth hormones. They are bedded with hay and are permitted to eat as much of that as they'd like. Happy pigs make yummy pork! We'd love for everyone to try some! We run a small pork store out of our house where folks can try just a pound or two if they'd like. We also sell by the whole/half and offer delivery. We also offer shipping and just shipped our first order of meat in March.

Self-Serve Market Open Daily at the Hub on the Hill

The Market has been spruced up this spring and is full of great things from our local growers, producers and makers! Repurposed fridge, freezer and shelf space means that there is more space for delicious homegrown food as well as other locally made products. The Hub, located in Essex on the corner of Middle Road and Rt. 22, is the perfect place to come and pick up products from a wide variety of farms from all over the North Country. Everything from dairy, veggies and meat to prepared meals and products made in the Hub kitchen. In addition to the freshies, there is an array of value added products like sauces, dressings and preserves great for combining with the fresh products. If you are 'in the market' for a gift or just something fun for yourself, an assortment of handmade body products, jewelry, woodwork, music, books and more can be found in the Market as well.

New additions include a bulk bin area that has several flour varieties, cornmeal, salt and a host of other dry goods. Table stations have been added providing a great place to drop in and get some work done while enjoying a cup of tea or having a group meeting and heating up some of the ready to go meals for lunch.

The market is self-serve and open daily sunup to sundown. It is always great to have visitors check out the rest of the Hub operations so pop into the kitchen or the office and say hi or make suggestions - it is an evolving community project! Be on the lookout for the Hub's season opener and food events all summer.



Harvest News Briefs

Introducing the "Adirondack Fibershed"

The Adirondack Fibershed has just officially been launched as an affiliate of the original Fibershed concept in northern California, a non-profit organization. The motto is "local fiber, local dye, local labor" and the goal is to bring the same awareness many have about the benefits of local and sustainable food to fiber, textiles, and clothing. The evolution of our Fibershed will depend on what resources, skills, and interests we discover in the Adirondacks and what collaborations take shape. Producers of fiber, yarn, cloth, and garments will have access to an Adirondack Fibershed logo to show that their goods are grown and produced here in the Adirondacks. We hope to find fiber enthusiasts willing to lead workshops and demonstrations in natural dyeing, weaving, knitting, and more. We'll facilitate knit-alongs and "grow your clothes" challenges. We hope to inspire new friendships and collaborations as we renew these traditional skills and connect people in a shared learning and creative experience. If you are interested in joining our collective fiber journey, please follow this link to sign up for our email list: <http://eepurl.com/cy-Y1T>

Olde Tyme Winery

Adirondack Harvest member Joy Herfurth of Brandy Brook Maple Farm in Ellenburg Center announces that their winery, "Old Tyme Winery" is now open! The maple winery offers traditional wines with local berries and cold hardy grape varieties handcrafted with 100% pure organic New York maple syrup harvested onsite. Read and see more at www.facebook.com/pg/Oldetymewine



Northeast SARE Graduate Student Grants

The goal of this grant program is to support graduate students who are doing research on topics specific to sustainable agriculture under the supervision of a faculty advisor. Graduate Student proposals should address issues of current or potential importance to Northeast farmers and farm service professionals such as NRCS staff, Cooperative Extension, and researchers. Grants are capped at \$15,000 and projects can run up to two years. The deadline for Graduate Student Grants is May 9, 2017 for awards in August. For application instructions, visit <http://www.nesare.org/Grants/Get-a-Grant/Graduate-Student-Grant/>



Agriculture and Food Research Initiative - Water for Food Production Systems Challenge Area

The National Institute of Food and Agriculture is accepting applications for projects with multidisciplinary systems approaches that integrate new technologies and strategic management to solve water availability and quality challenges in food-production systems. The projects are expected to transform how abundant, safe, and nutritious food is produced, processed, distributed, and consumed within the limits of available water from traditional and non-traditional sources. Approximately \$34 million will be available for new grants to eligible entities. A letter of intent to apply is due May 17, 2017. Apply for the grant at <https://www.nifa.usda.gov/funding-opportunity/agriculture-and-food-research-initiative-water-food-production-systems-challenge>

Upcoming Events, Classes, Workshops

Bramble Pruning Workshop

Thursday, May 4, 3:00pm to 5:00pm

Rulf's Orchard, Peru

Focus will be on pruning to increase production and help control Spotted Wing Drosophila. General pest management and culture will also be discussed. There is no charge for these workshops, but we would like folks to register so that we know how to contact you. Please register at <https://enych.cce.cornell.edu/event.php?id=723> or call Marcie at 518-272-4210.

Basic Small Engine Repair

Workshop

Saturday, May 13, 10:00am to 2:00pm

Reber Rock Farm, 1699 Jersey St., Essex

Come learn the basics of maintaining and repairing your small engines (weed whackers, chainsaws, walk-behind tillers). Space will be limited to 8. Adirondack farmers prioritized and free entry. \$50 for non-farmers and out-of-towners. Register by emailing essexfarminstitute@gmail.com.

The Big Green Shindig

Saturday, May 13, 6:00pm to 9:30pm

The Lake Placid Olympic Oval

The Big Green Shindig is a community festival that has been put on by Lake Placid students for three years. This event helps raise climate awareness while people also enjoy games, arts and crafts, and live music from Annie in the Water, Lost Dog and Lake Placid school performers. New this year: possible farmers market. Donations will support LPHS Environmental Club and the Adirondack Farm to School Program.

The Real Dirt

Wednesday, May 17, 6:00pm

CCE Essex, 3 Sisco St., Westport

What is happening beneath your feet? Soil Scientist, Dr. Jerry Smith will host a presentation on the importance of soil science. Join us in learning about the variety of Essex County soils that are right under our nose! Soil and Water Conservation District and Cornell Cooperative Extension will have a pit dug to

show a hands-on demonstration of what farmers and home gardeners are truly working with. After the tour of the soil pit, attendees will be able to enjoy light refreshments and a brief presentation on northern NY soils and Web Soil Survey. Please RSVP by May 16 to Samantha at smd242@cornell.edu

SpringFest

Friday & Saturday, May 19 & 20

Heritage House, 6459 Main St., Westport

Beach Dance Friday 7 to 9:30pm

Farmers and local vendors market Saturday 10 to 2. Over 40 vendors, master gardener volunteers, window box planting, kids' activities, farm fresh lunch for sale, community picnic and live music by The Pitch Benders. For more information contact 518-962-4419.

Green Grass Getdown

Sunday, May 21, 11:00am

Sugar House Creamery

18 Sugar House Way, Upper Jay

After a long, cold winter of being cooped up in the barn it's almost time to release our cows onto pasture! Come spend a day outside with friends and neighbors and see our herd of Brown Swiss cows go buck wild with excitement to get outside and eat that lush, green grass! This event will also feature live music, delicious food, and a small farmers market! Cow release at 11:00 - be there!

3rd National Farm Viability Conference

Monday -Wednesday, May 22-24

Albany Capital Center, Albany, NY

The National Farm Viability Conference is focused on strengthening farm sustainability, building stronger and more resilient local food systems and supporting the long term profitability of farming and agri-entrepreneurs from start-ups to generational businesses. Conference themes: Finance and Business Development, Accessing Capital for Growth, Food and Farm Marketing and Distribution, New and Beginning Farmers, Equity and Social Justice in the Food System, Food Safety and Risk Management, Succession Planning and Land Transfer, Program Development, Funding and Design. Register at <http://www.farmviabilityconference.com/registration.html>

Upcoming Events, Classes, Workshops

Common Ground Alliance

Tuesday, July 11

View, Old Forge, NY

Save the date for 2017! The Adirondack Common Ground Alliance (CGA) is a diverse network of dedicated people who focus on addressing issues that affect the whole Adirondack Park: its communities, institutions, people and environment. Stakeholder citizens come together to foster communication, seek collaborative solutions, set the stage for constructive action, develop shared vision and strategies and communicate with one voice. In 2016, the breakout sessions were highly focused, and concluded with actionable next steps to share and move forward with elected officials and other groups. More information at <https://adirondack.org/CGA>

≡ A D I R O N D A C K ≡
Harvest Festival

2017 Plattsburgh Brewfest

Saturday, August 5, 1:00pm to 6:00pm

Clinton County Fairgrounds

84 Fair Grounds Road, Plattsburgh

Beer, Hard Cider, Wine, Spirits, Food & Music!

Over 40+ vendors on site. Post-Brewfest Concert:

The headline group is Scott Sharrard & the

Brickyard Band. New to the Plattsburgh Brewfest

will be the food court. We will have a number of

food vendors selling food for you to enjoy.

Additionally, we have a law firm that will be

sponsoring cab rides home. For more

information visit www.plattsburghbrewfest.com.

Adirondack

Harvest

Festival

Saturday,

September 16

Essex County

Fairgrounds, Westport

Save the date!! Local

food, brew, wine,

demos, music and fun! For more info visit

adkharvestfest.com or email Nancy Page at

nancy@adkharvestfest.com.



Crowds enjoying Food From the Farm 2017!

ADIRONDACK HARVEST MEMBERSHIP FORM

Please make checks payable to "Adirondack Harvest".
Clip and mail to P.O. Box 388, Westport, NY 12993

Name _____
Address _____
Phone _____
Email _____

Please circle type of membership:

Farmers, Producers, and Processors \$25 annually (further donations appreciated)
Student Farmers, Producers and Processors \$5 annually
Supporter: Restaurants and Stores \$25 annually (further donations appreciated)
Friends (circle level of membership) annual \$25 \$100 \$500 \$1000 other _____

If you are a new member you will need to include the appropriate information sheet for your business so that we may add you to our data base and web site. Forms are available on the adirondackharvest.com website under Member Resources/ Become a Member, at the bottom of the page, OR contact Laurie Davis at 962-4810 x404 or at lsd22@cornell.edu.
Donations to Adirondack Harvest are tax deductible.



Cornell Cooperative Extension of Essex County
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